

# Chocolate & Raspberry Brownies



## INGREDIENTS

- 125g unsalted butter, chopped
- 1 ½ bars of Lindt dark raspberry chocolate
- Optional add some fresh or frozen raspberries for an extra zing
- 3 eggs, lightly whisked
- 335g (1 1/2 cups) white sugar
- 115g (3/4 cup) plain flour (for Gluten Free substitute with Rice Flour)
- 30g (1/4 cup) Dutch cocoa powder
- 1 teaspoon vanilla extract
- Pinch of salt

## METHOD

### • Step 1

Preheat oven to 180C/160C fan forced. Grease a 20cm (base measurement) square cake pan and line with baking paper.

### • Step 2

Chop up Lindt raspberry chocolate. Place butter and chocolate in a heatproof bowl over a saucepan of simmering water (don't let the bowl touch the water). Stir with a metal spoon until melted. Remove from heat. Quickly stir in egg, sugar, flour, cocoa powder, vanilla and salt until just combined.

### • Step 3

Pour into prepared pan. Bake for 25-30 minutes or until a skewer inserted in the centre comes out with moist crumbs clinging. You can shorten the time depending on how gooey you like your brownies

### • Step 4

Set aside to cool completely in the tin for about 15 mins then turn onto a cooling tray.